

# Best Broccoli Salad

- 1 1/2 cups mayonnaise
  - 1/2 ~~cup~~ sour cream
  - 1/4 cup sugar
  - 1 bunch broccoli, cut into small florets (see Note)
  - 1/2 head cauliflower, cut into small florets (see Note)
  - 1 small red onion, chopped
  - 1 cup shredded sharp Cheddar cheese
  - 1 (3-ounce) container real bacon bits
1. In a large bowl, combine mayonnaise, sour cream, and sugar; mix well. Add remaining ingredients; mix until well combined.
  2. Cover and chill at least 4 hours before serving.

## Notes

- Make sure to cut the broccoli and cauliflower into very small florets.

This broccoli salad is even better if it's made a few days in advance and allowed to marinate in the fridge

- If you'd like, feel free to mix in some raisins for sweetness or some sunflower seeds and chopped nuts for crunch.